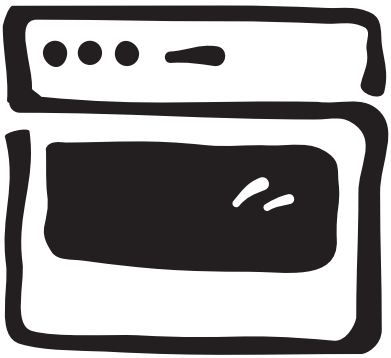
Built-In Electric Oven

User information



EOB 6630

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GB

Dear customer,

Please read these user information carefully.
Pay particular attention to the section “Safety information” on the first few pages. Please retain this user information for later reference. Pass them on to possible new owners of the appliance.

The following symbols are used in the text:

Safety instructions
Warning: Information concerning your personal safety.
Important: Information on how to avoid damaging the appliance.

Information and practical tips

Environmental information

1. These numbers indicate step by step how to use the appliance.
2. …
3. …

This user information contain information on steps you can take yourself to rectify a possible malfunction. Refer to the section “What to do if...”.

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Operating Instructions

⚠ Safety

Electrical Safety

- The appliance may only be connected by a **registered specialist**.
- In the event of any faults or damage to the appliance: remove fuses or switch off.
- It is **not permissible** to clean the appliance with a steam or high pressure cleaner for safety reasons!
- **Repairs** to the appliance may **only be carried out by specialists**. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. If your appliance needs repairing, please contact your local AEG Service Force Centre or your specialist dealer.

Child Safety

- Never leave children unsupervised when the appliance is in use.

Safety whilst Using

- This appliance is intended to be used for cooking, roasting and baking food in the home.
- Take care when connecting electric appliances to sockets nearby. Do **not** allow connecting leads to come into contact with or to catch beneath the hot oven door.
- **Warning: Risk of burns!** The interior of the oven becomes hot during use.
- Using ingredients containing alcohol in the oven may create an alcohol-air mixture that is easily ignited. In this case, open the door carefully. Do not have embers, sparks or naked flames in the vicinity when opening the door.

To Avoid Damaging Your Appliance

- Do not line your oven with aluminium foil and do not place a baking tray or dish on the oven floor, otherwise the oven enamel will be damaged by the resulting build up of heat.
- Juice from fruit that drips from baking trays will leave marks that cannot be removed. For very moist cakes, use the universal baking tray.
- Do not put any weight on the oven door when it is open.
- Never pour water directly into the hot oven. The enamel may be damaged.
- Using force, especially on the edges of the front glass panel, may break the glass.
- Do not store inflammable objects in the oven. They may ignite when the oven is switched on.
- Do not store moist food in the oven. The enamel may be damaged.

Disposal

Packaging material

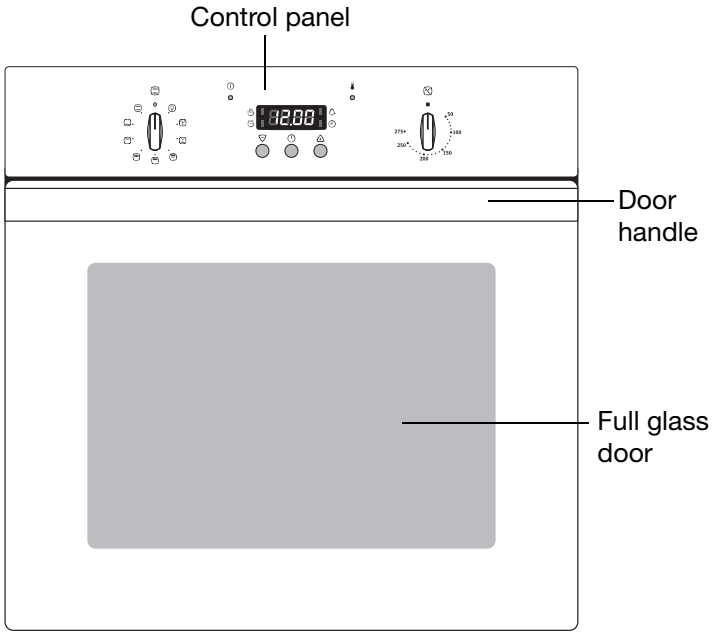
The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.

Old appliance

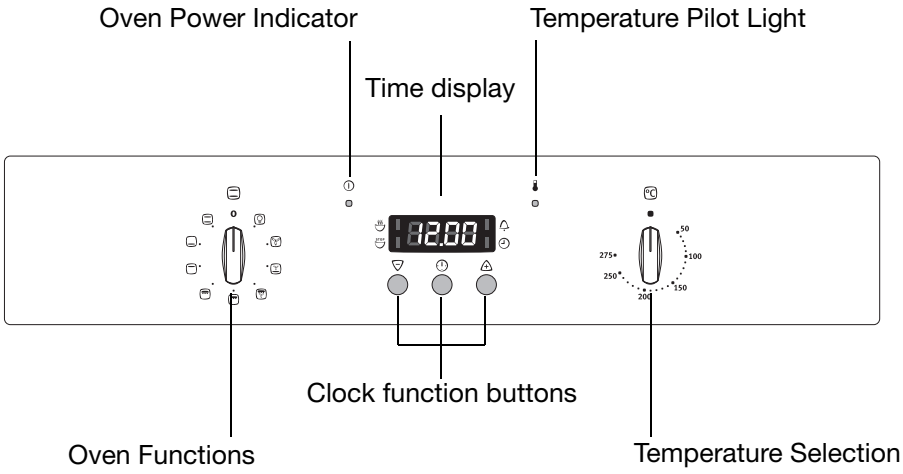
The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Description of the Appliance

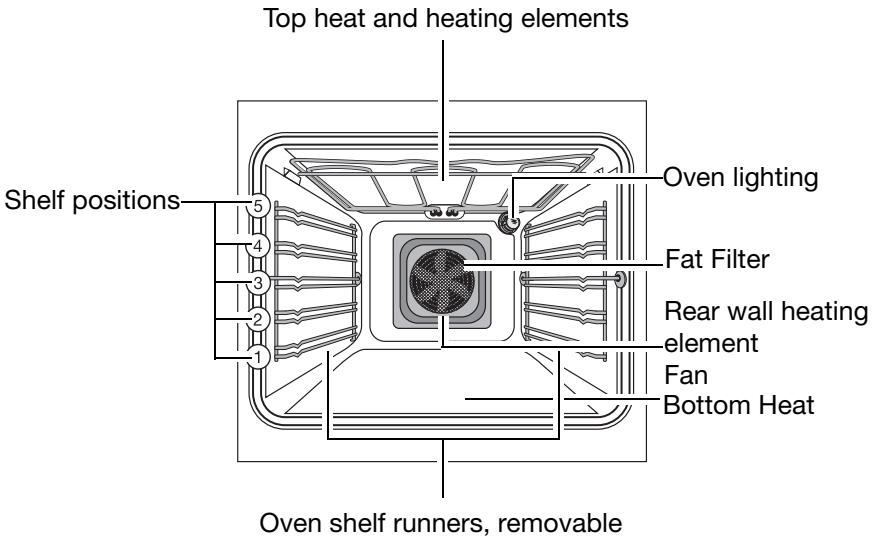
General Overview



Control Panel

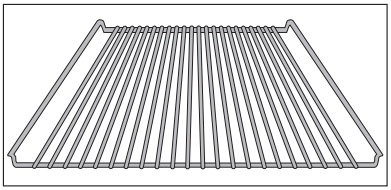


Oven Features

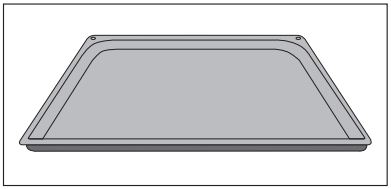


Oven accessories

Combination shelf
For dishes, cake tins, items for roasting and grilling.



Baking tray
For cakes and biscuits.

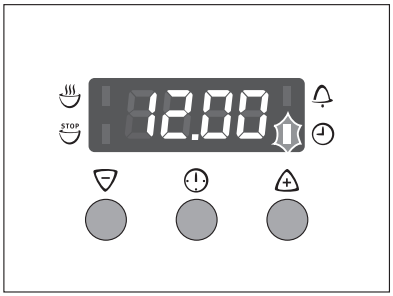


Before Using for the first time

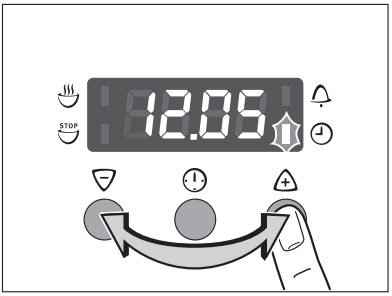
Setting the Time

The oven will only function if the time is set.

The set time function indicator will flash after the appliance has been connected to the mains or following a power failure.

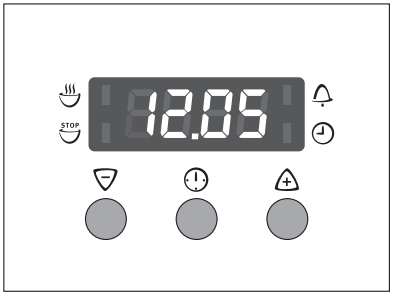


Use the ⊕ or ⊖ buttons to set the current time.



After approx. 5 seconds the function indicator will stop flashing and the clock will show the set time.

The appliance is ready for use.



Initial Cleaning

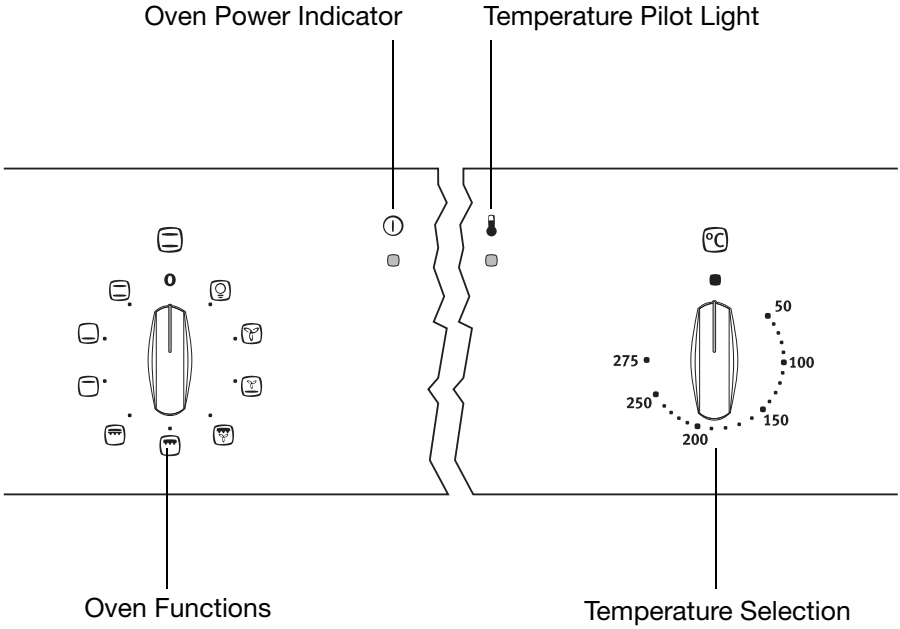
Before using the oven for the first time you should clean it thoroughly.

⚠ **Caution:** Do not use any caustic, abrasive cleaners! The surface could be damaged.

To clean metal fronts use commercially available cleaning agents.

1. Turn the oven function switch to oven lighting.
2. Remove all accessories and the shelf support rails and wash them with warm water and washing up liquid.
3. Then wash out the oven with warm water and washing-up liquid, and dry.
4. Wipe the front of the appliance with a damp cloth.

Switching the Oven On and Off



1. Turn the oven functions switch to the required function.
2. Turn the temperature selection switch to the required temperature.
   The red oven power indicator is illuminated while the oven is in use.
   The red temperature pilot light is illuminated while the oven is heating up.
3. To switch off the oven, turn the oven functions switch and the temperature selection switch to the zero position.

Cooling fan
The fan switches on automatically in order to keep the appliance's surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, then switches itself off automatically.

Oven Functions

The oven has the following functions:

Oven lighting

With this function you can **illuminate** the oven interior, e.g., for cleaning.

The heating element is not in use.

Hot Air

For **roasting and baking** on **up to three levels** simultaneously.
Set oven temperatures 20-40 °C lower than when using conventional.
The rear wall heating element is used and in addition the fan is switched on.

Pizza Setting

For baking pizza, fruit flans, quiches and flat sweet or savoury pies.

The rear wall heating element and bottom heat are used and in addition the fan is switched on.

Turbo All-Round Grill

For **roasting** larger joints of meat or poultry on one level. The function is also suitable for **gratinating** and **browning**.

The grill heater elements and the ventilator operate simultaneously.

Infrared Grill

For **grilling** flat foods that are arranged in the **middle of the shelf** such as steaks, escalopes, fish or for **toasting**.

The grill heating element is in use.

Infrared Wide-Area Grill

For **grilling** flat foods in **larger quantities**, such as steaks, escalopes, fish or for **toasting**.

Top heat and the grill element are used.

Top Heat

For **browning foods topped with breadcrumbs** and **foods cooked au gratin**.

The top heating element is in use.

Bottom Heat

For **crisping** cakes that require a **crisp base**.

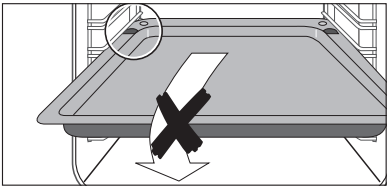
The bottom heating element is in use.

Conventional

For **baking or roasting on one level**.

The conventional heating elements are in use.

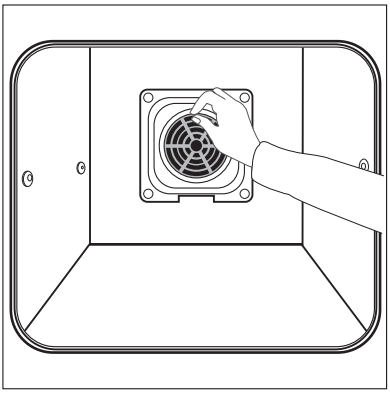
Inserting the general purpose pan, grill, and tray



Inserting the general purpose pan and tray:
The trays have a little bulge on the left and right edges. These are provided as **positioning guides** and must always be located towards the rear when inserting the tray.

For grills:
Insert the tray at the desired position.

Inserting/Removing the Fat Filter

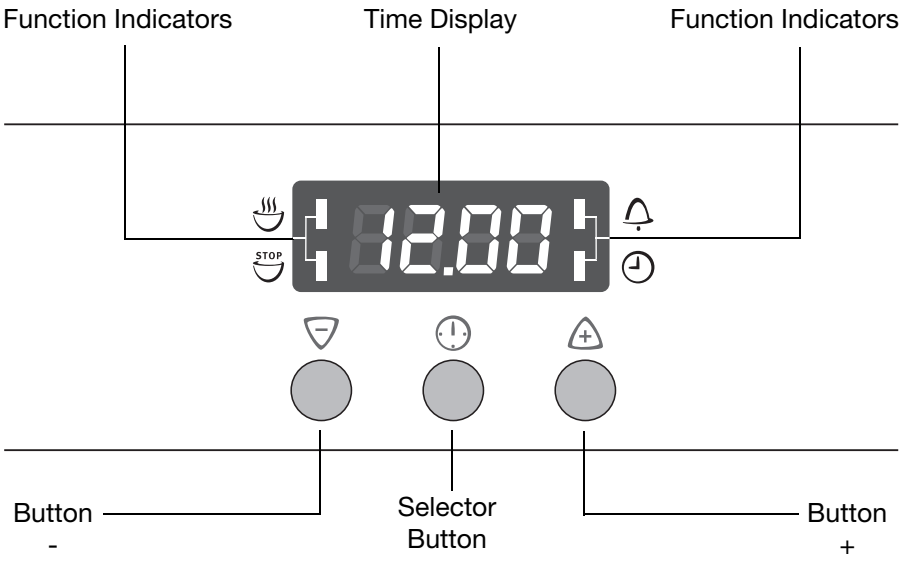


The fat filter protects the rear wall heating element against splashes of fat when roasting.

Inserting the fat filter
Holding the fat filter by the tab, insert the two retainers into the opening on the rear wall of the oven (fan opening) from the top downwards.

Removing the fat filter
Take hold of the tab on the fat filter and remove by pulling upwards.

Clock Functions



Countdown
To set a countdown. A signal sounds after the time has elapsed.
This function does not affect the functioning of the oven.

Cook time
To set how long the oven is to be in use.

End time
To set when the oven is to switch off again.

Time
To set, change or check the time
(See also section “Before Using for the First Time”).

General information

- Once a function has been selected the corresponding function indicator will flash for approx. 5 seconds. During this time the required times can be set using the ⊕ or ⊖ button.
- After the required time has been set the function indicator will flash again for approx. 5 seconds. After this the function indicator will stay on. The set time will begin to count down.
- The acoustic signal can be deactivated by pressing any button.
- The required oven function and temperature may be selected before or after setting the clock functions cook time and end time STOP.
- When the cooking time has expired turn the oven function switch and the temperature selection switch back to the off position.

Switching Off the Time Display

By switching off the time display you can save energy.

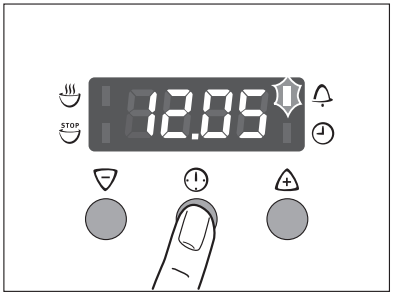
Switching off the time display
Press and hold down any two buttons until the display becomes dark (approx. 10 seconds).

Switching on the time display
Press and hold down any two buttons until the time reappears in the display (approx. 10 seconds).

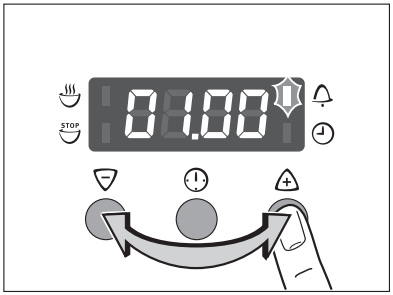
The display can only be switched off if none of the clock functions cook time, end time STOP or countdown is in use.

Countdown 🔔

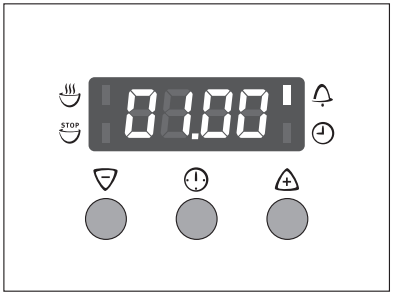
1. Press selection button ⏲ repeatedly until the countdown function indicator 🔔 flashes.



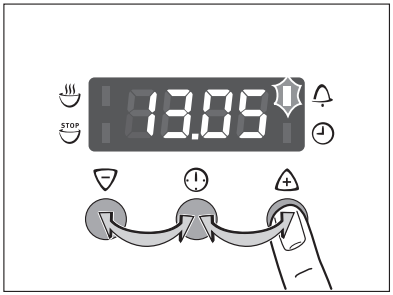
2. Using the ⊕ or ⊖ button set the required countdown 🔔.
(Max. 2 hours and 30 minutes.)



After approx. 5 seconds the display will show the remaining time.
The countdown function indicator 🔔 is illuminated.

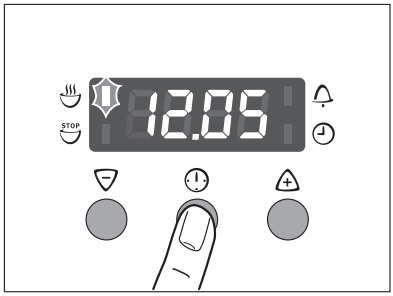


When the time has expired the function indicator will flash and an acoustic signal will sound for 2 minutes.
Press any button to switch off the acoustic signal.

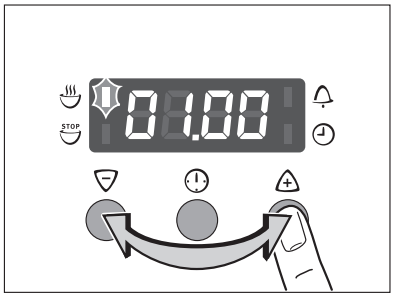


Cook time

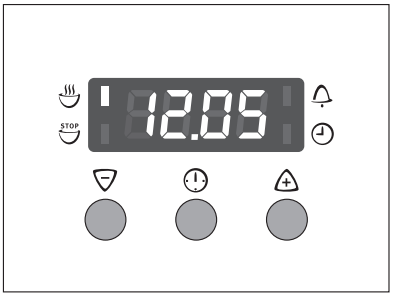
1. Press selection button repeatedly until the cook time function indicator flashes.



2. Using buttons or set the required cooking time.

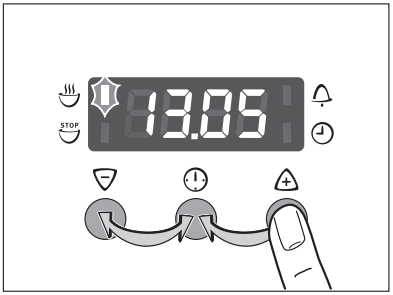


After approx. 5 seconds the display will revert to the time.
The cook time function indicator is illuminated.



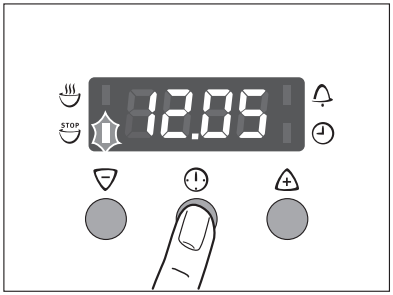
When the time has expired the function indicator will flash, an acoustic signal will sound for 2 minutes and the oven will switch off.

3. Switch off the acoustic signal and the programme by pressing any button.

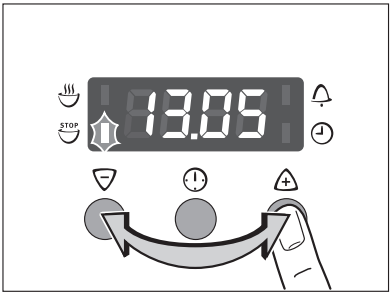


End time

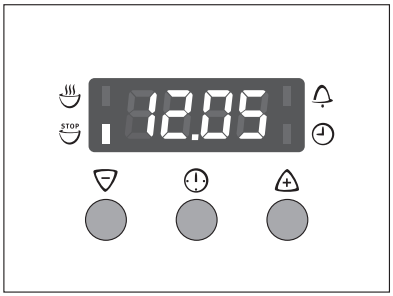
1. Press selection button
repeatedly until the end time function indicator flashes.



2. Using buttons or set the time at which you want the oven to switch off.

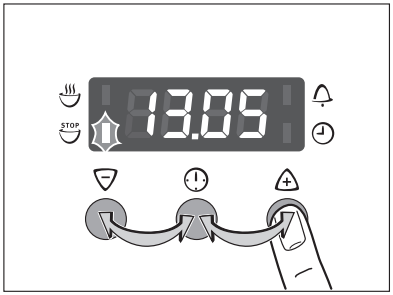


After approx. 5 seconds the display will revert to the time. The end time function indicator is illuminated.



When the time has elapsed the function indicator will flash, an acoustic signal will sound for 2 minutes and the oven will switch off.

3. Switch off the acoustic signal and the programme by pressing any button.

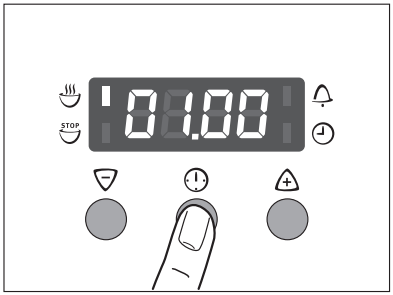


Cook time and End time combined

Cook time and end time can be used together if the oven is to switch on and off automatically at a **later time**.

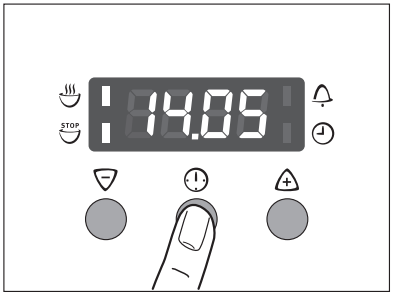
1. Using the cook time function sets the time required for the dish to cook.

In this case 1 hour.

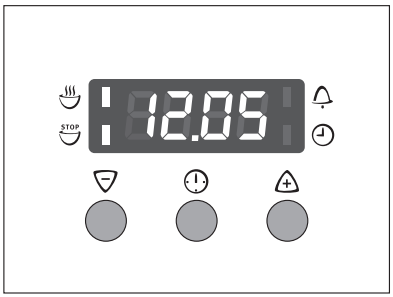


2. Using the end time function sets the time at which the dish is to be ready.

In this case 14:05.



The cook time and end time function indicators are illuminated and the time will appear in the display.
In this case 12:05.



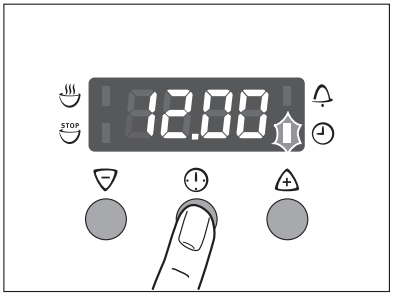
The oven will switch on automatically at the calculated time.
In this case 13:05.

And will switch off again when the given time has expired.
In this case 14:05.

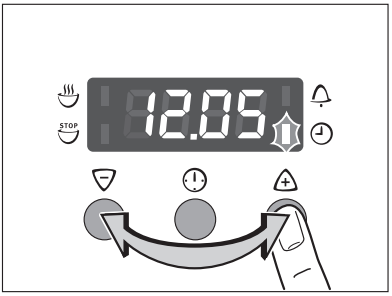
Changing Time

The time can only be changed if neither of the automatic functions (cook time or end time) has been set.

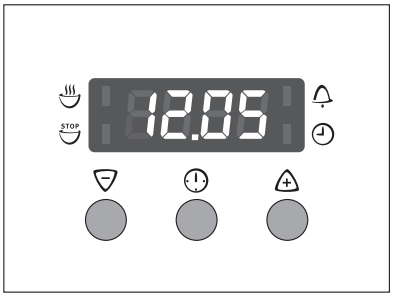
1. Press selection button repeatedly until the time function indicator flashes.



2. Using buttons or set the current time.



After approx. 5 seconds the function indicator will stop flashing and the clock will show the set time.
The appliance is ready for use.



Baking

For baking use the hot air oven function or conventional .

When baking, remove the fat filter, as otherwise the baking time will be longer and the surface will be browned unevenly.

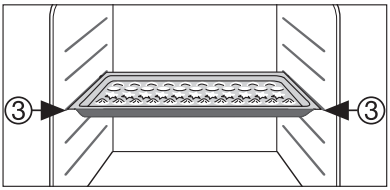
Baking tins

- Cake tins made of dark metal and coated tins are suitable for conventional .
- Light metal tins, glass and ceramic moulds are also suitable for hot air .

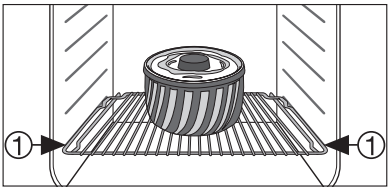
Shelf positions

- It is possible to bake on one level using conventional .
- Using hot air you can bake dry, flat items and biscuits on up to three baking trays simultaneously.

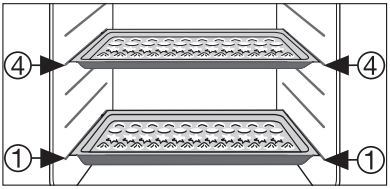
1 Baking tray:
e.g., shelf position 3



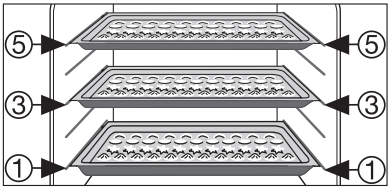
1 Cake tin:
e.g., shelf position



2 Baking trays:
shelf positions 1 and 4



3 Baking trays:
shelf positions 1, 3 and 5



General Information

- Always count the shelf positions from the bottom upwards.
- Insert baking trays with the sloped edge to the front!
- Always place cake tins in the middle of the shelf.
- Using hot air or conventional you can also bake with two cake tins simultaneously by placing them side by side on the shelf. There is no significant increase in baking time.

When frozen foods are used the trays inserted may distort during cooking. This is due to the large difference in temperature between the freezing temperature and the temperature in the oven. Once the trays have cooled the distortion will disappear again.

Notes on the baking tables

In the tables you will find information on temperatures, cooking times and shelf positions for a selection of dishes.

- The temperatures and cooking times are for guidance only since these are dependent on the mixture, quantity and cake tin used.
- When using for the first time we recommend setting the lower temperature and only select a higher temperature if necessary, e.g., if increased browning is required or the cooking time is too long.
- If you cannot find specific information for one of your own recipes, use information given in a similar recipe for guidance.
- When cakes are baked on trays or in tins on more than one oven position at once the baking time may be increased by 10-15 minutes.
- Items that might drip (e.g., pizzas, fruit flans) should only be prepared on one level.

Variations in the height of the item to be baked can lead to different degrees of browning at the start of baking. In this case **please do not change the temperature setting**. Differences in the degree of browning will balance out during baking.

For longer cooking times switch off the oven approx. 10 minutes before the end of the cooking time to make use of the residual heat.
Unless otherwise stated, the information in the tables assumes starting with a cold oven.

Baking Table

The stated baking times are for guidance only.
Recommended cooking methods, shelf positions and temperatures are **printed in bold type**.

	Hot Air		Conventional		
Type of pastry or cake	**Temperature in °C**	**Shelf position**	**Temperature in °C**	**Shelf position**	**Baking time in minutes**
Sponge base					
Pudding bowl or ring-shaped cakes	150-170	1	**160-180**	**1**	50-70
Madeira cake (square/rectangular baking tin)	140-160	1	**150-170**	**1**	70-80
Flan case	150-170	3	**170-190**	**2**	20-25
Apple flan, very thin	150-170	1	**170-190***	**1**	45-60
Fairy cakes	150-170	3	180-190	3	20-30
Shortcrust pastry					
Large cheesecake	140-160	1	170-190	1	60-90 + 10 mins. standing time
Covered fruit pie	150-170	1	170-190	1	50-60
Cheesecake on the tray	---	---	160-180	2	50-70
Puff pastry					
French apple tart	150-170*	1	**190-200***	**1**	40-50

	Hot Air		Conventional		
Type of pastry or cake	**Temperature in °C**	**Shelf position**	**Temperature in °C**	**Shelf position**	**Baking time in minutes**
Sponge cake					
Sponge cake (DIN)	150-170	1	**160-180**	**2**	25-40
Flan case	150-160*	3	**170-180***	**3**	25-30
Swiss roll	150-170*	3	**180-200***	**3**	10-15
Yeast dough					
Pudding bowl/ring-shaped cakes	**150-170**	**1**	160-180	1	45-60
Plaited roll/ ring, plaited Danish pastry	150-170	3	**170-190**	**3**	30-40
Butter cake/ sugar cake sugar-topped cakes	160-180	3	**190-200***	**3**	25-30
Sponge cake with crumble topping	**150-170**	**3**	180-190	3	20-40
Apple crumble (DIN)	150-170	3	**170-190**	**3**	35-50
Cheesecake (tray)	150-170	3	**170-190**	**3**	45-50
Fruit loaf (500 g flour)	**150-170***	**3**	160-180*	3	40-70
Pizza (round baking sheet)	230-250*	1	250-270*	1	10-25
Biscuits					
Meringues	80-90*	3	80-90	3	150-180
Macaroons	**100-120**	**3**		3	20-30
Small piped biscuits	140-160	---	150-170	3	15-30

	Hot Air		Conventional		
Type of pastry or cake	**Temperature in °C**	**Shelf position**	**Temperature in °C**	**Shelf position**	**Baking time in minutes**
Anzac nutties	---	---	160-180	2	25-35
Items made with puff pastry	160-180*	3	**180-200***	**3**	20-30
Danish pastries	160-180*	3	**170-190***	**3**	20-40
Choux pastry					
Cream puffs	160-180	3	**190-210***	**3**	25-40
Shortcrust and rich pastries					
Swiss apple pie	---	---	210-230*	1	35-50
Swiss cheese pie	---	---	210-230*	1	40-50
Spinach/vegetable quiche, quiche lorraine	---	---	190-210*	1	40-60
Bread and bread rolls					
Herb bread	170-190*	3	190-210*	3	45-60
Tinned white loaf	**170-190***	**2**	180-200*	1	40-50
Unleavened bread, pitta bread	---	---	230-250*	2	15-25
Pasta bake	180-200	1			
Potato gratin	180-200	2			
Dishes au gratin					
Hawaiian toast	200-220	3	240-260	3	14-16

* Pre-heat the oven

Frozen Foods

	Hot Air + Conventional		
Type of pastry or cake	**Temperature in °C**	**Shelf position**	**Baking time in minutes**
Pizza (frozen)	Follow the manufacturer's instructions as stated on the package	**Lay on the grill tray,** insert baking tray below (shelf position in accordance with the manufacturer's instructions as stated on the package)	Follow the manufacturer's instructions as stated on the package

Also observe the manufacturer's instructions for all other frozen products.

Pizza Setting

The stated baking times are for guidance only

	Pizza Setting		
Type of pastry or cake	**Temperature in °C**	**Shelf position**	**Baking time in minutes**
Shortcrust pastry			
Large cheesecake (750 g soft cheese, loose-bottomed tin, 26 cm)	150-160	2	60-90 + 10 mins. standing time
Covered fruit pie	150-160	2	45-60
Cheesecake on the tray	150-160	2	45-55
Blackcurrant cake, initial baking for base	160-170	2	15
Blackcurrant cake finish baking	150-160	2	30
Puff pastry			
French apple tart	160-170*	2	40-45
Yeast dough			
Cheesecake	150-160	2	35-45
Pizza	220*	1	15-20
Biscuits			
Anzac nutties	160-170	1	25
Shortcrust and rich pastries			
Spinach quiche	190-200	2	30-35
Bread and bread rolls			
Unleavened bread	200-220*	2	21
Soufflés and dishes au gratin			
Baked cabbage with a crispy topping	180-200	1	30
Macaroni and leek cheese	180-200	1	37

* Pre-heat the oven

Frozen foods	Pizza setting		
Type of pastry or cake	**Temperature in °C**	**Shelf position**	**Baking time in minutes**
Frozen pizza	Follow the manufacturer's instructions as stated on the package	**Lay on the grill tray,** insert baking tray below (shelf position in accordance with the manufacturer's instructions as stated on the package)	Follow the manufacturer's instructions as stated on the package

Also observe the manufacturer's instructions for all other frozen products.

Roasting

For roasting use the hot air oven function.

Ovenware for roasting

- Any heat-resistant dish is suitable for roasting (Refer to the manufacturer's instructions!).
- If the dish has plastic handles, check that they are heat-resistant (refer to manufacturer's instructions!).
- You can roast large roasting joints **directly in the universal tray or on the shelf with the universal tray inserted below** (e.g., turkey, goose, 3-4 chickens, 3-4 knuckles of veal).
- We recommend roasting all lean forms of meat **in a casserole dish with a lid** (e.g., veal, marinated beef, pot roast, frozen meat). In this way the meat will retain its juices.
- You can roast all forms of meat that are to be browned or crisped in a **casserole dish without a lid** (e.g., pork joints, meat loaf, lamb joints, mutton, duck, 1-2 knuckles of veal, 1-2 chickens, small poultry, sirloin, fillet, game).

If you use dishes for roasting the oven will not get so dirty!

Notes on the roasting table

Information is given in the table on suitable oven functions, temperature settings, cooking times and shelf positions for various types of meat. The information is for guidance.

- We recommend roasting meat and fish **in the oven from a weight of 1kg.**
- To stop meat juices or fat burning onto dishes or the oven, we recommend adding a little liquid to the roasting dish.
- Turn the joint as required (after 1/2 - 2/3 of the cooking time).

Baste large joints and poultry with meat juices several times during cooking. This will produce better roasting results.

Switch the oven off approx. 10 minutes before the end of the roasting time to make use of the residual heat.

Roasting Table

Insert either the tray or universal tray into the 1st shelf support rail.

	Hot Air			
Food to be roasted	**Temperature in °C**	**Shelf position**		**Roasting time in minutes**
		1 Level	**2 Levels**	
Pork				
1 kg Pork joint (spare rib/ham joint, roasting joint), per cm thickness	150-160	2	---	14-20
Smoked pork loin, per cm thickness	150-160	2	---	10-15
Meat loaf	160-170	2	---	60-70
Beef				
Beef joint, per cm thickness	150-160	2	---	18-20
Fillet of beef, per cm thickness	190-200*	2	---	6-8
Sirloin, per cm thickness	190-200*	2	---	8-10
Veal				
Veal joint, per cm thickness	170-180	2	---	14-17
Lamb				
Leg of lamb (1800 g)	170-180	2	---	90
Roasting smaller items on the baking tray				
Sausages “cordon bleu”	220-230*	3	4+1	5-8
Sausages	220-230*	3	4+1	12-15
Escalope or chop coated with breadcrumbs	220-230*	3	4+1	15-20
Rissoles	210-220*	3	4+1	15-20

	Hot Air			
Food to be roasted	**Tempera-ture in °C**	**Shelf position**		**Roasting time in minutes**
		1 Level	**2 Levels**	
Fish				
Trout weighing 200-250 g	190-200	3	---	20-25
4 Trout fillets (weight 200 g)	170-180	3	---	20-25
Perch fillet coated with breadcrumbs (total weight approx. 1 kg)	190-200	3	---	25-30
Poultry				
Chicken	150-160	2	---	55-60
1 kg Turkey roast, per cm thickness	150-160	2	---	11-15
Duck (2000-2500 g)	150-160	2	---	90-120
Goose (4500 g	150-160	2	---	150-180

* Pre-heat the oven

Grilling

For grilling use the infrared grill oven function or infrared wide-area grill with temperature setting.

Warning: Always close the oven door when grilling.

Always pre-heat the empty oven using the **grill functions for 5 minutes!**

Ovenware for grilling

- For grilling, use both the oven shelf and the roasting tray together.

Shelf positions

- For grilling flat foods you should mostly use the 4th shelf position from the bottom.

Notes on the grilling table

The grilling times are only for guidance and will vary depending on the type and quality of meat or fish.

- Grilling is particularly suitable for flat pieces of meat and fish.
- Turn the food approx. halfway through grilling.

Infrared Grilling

Food for grilling	Function	Temperature in °C	Roasting tray	Grill tray	Grilling time in minutes	
			Shelf positions		1. Page	2. Page
4-8 Pork chops	Infrared wide-area grill	275	1	4	15	10
2-4 Pork chops	Infrared grill	275	1	4	12	12
Marinated pork steaks	Infrared wide-area grill	275	1	4	12	12
Fillet steak, rare	Infrared grill	275	1	4	5-7	4-6
4 fillet steaks, medium	Infrared wide-area grill	275	1	4	6-8	5-7

Food for grilling	Function	Temper-ature in °C	Roasting tray	Grill tray	Grilling time in minutes	
			Shelf positions		1. Page	2. Page
2 Half chicken pieces	Infrared grill	250	1	4	15-20	15-20
4 Half chicken pieces	Infrared wide-area grill	250	1	3	15-20	15-20
1-4 Chicken thighs	Infrared wide-area grill	250	1	4	20	10
4-6 Chicken thighs	Infrared wide-area grill	250	1	4	20	15
Grilled sausage, up to 6 items	Infrared grill	275	1	4	5-10	5
Grilled sausage, more than 6 items	Infrared wide-area grill	275	1	4	5-10	5
Coiled sausag-es, up to 4 items	Infrared grill	275	1	4	10	9
Coiled sausag-es, up to 6 items	Infrared wide-area grill	275	1	4	10	9
Whole fish	Infrared wide-area grill	250	1	3	10	---
Toast (without topping)	Infrared wide-area grill	275	1	4	1-2	1-2

Turbo grilling

Function: Turbo grill

Dish	Temperature in °C	Baking tray	Grill tray	Grilling time in minutes	Turn after ... minutes
		Shelf positions			
Chicken (900-1000 g)	160	1	2	50-60	25-30
Stuffed pork roasting joint (2000 g)	160	1	2	90-95	45
Pasta bake	180	---	2	30	---
Potato bake au gratin	200	1	3	20-23	---
Gnocchi au gratin	180	1	3	20-23	---
Cauliflower cheese	200	---	3	15	---

Preserving

When preserving use the bottom heat oven function ⊟.

Preserving jars

- When preserving use only commercially available jars that are the same size.

Jars with twist-off tops or with a bayonet fastening and metal containers are not suitable.

Shelf positions

- Use the **1st shelf position from the bottom** for preserving.

Notes on preserving

- Use the baking tray for preserving. There is room for up to six jars, each with a capacity of 1 litre.
- The jars should all be filled to the same level and closed.
- Position the jars on the baking tray so that they do not come into contact with one another.
- Pour approx. 1/2 litre of water into the baking tray to create sufficient moisture in the oven.
- As soon as bubbles begin to appear in the first jars (for 1-litre jars this takes about 35-60 minutes), switch off the oven or reduce the temperature to 100 °C (see table).

Preserving Table

The states preserving times and temperatures are for guidance

Preserves	Temperature in °C	Cooking time until bubbles form Mins.	Continued cooking at 100 °C Mins.	Standing time with oven switched off
Soft fruit				
Strawberries, blueberries, raspberries, ripe gooseberries	160-170	35-45	-	-
Unripe gooseberries	160-170	35-45	10-15	-

Preserves	Temper-ature in °C	Cooking time until bubbles form Mins.	Continued cooking at 100 °C Mins.	Standing time with oven switched off
Fruit with stones				
Pears, quinces, plums	160-170	35-45	10-15	-
Vegetables				
Carrots	160-170	50-60	5-10	60
Mushrooms	160-170	40-60	10-15	60
Gherkins	160-170	50-60	-	-
Mixed Pickles	160-170	50-60	15	-
Kohlrabi, peas, asparagus	160-170	50-60	15-20	-
Beans	160-170	50-60	-	-
Plum purée	160-170 50	45 -	6-8 timer	- -

Drying with Hot Air

Use shelves lined with greaseproof paper or baking paper.
You will achieve a better result if you switch the oven off half way through the drying time.
Open and leave to cool, preferably overnight. Then finish drying the dried food.

	Temperature in °C	Time in hours (approximate guide)
Vegetables		
Beans	60-**70**	6-8
Peppers (strips)	60-**70**	5-6
Vegetables for making soup	60-**70**	5-6
Mushrooms	50-**60**	6-8
Herbs	40-50	2-3
Fruit		
Plums	60-**70**	8-10
Apricots	60-**70**	8-10
Sliced apple	60-**70**	6-8
Pears	60-**70**	6-9

Cleaning and Care

⚠ **Warning:** For safety reasons cleaning the appliance with a steam jet cleaner or high-pressure water cleaner is **not permissible**!

Exterior of the Appliance

- Wipe the front of the appliance with a soft cloth dipped in warm soapy water.
- Do not use scourers, caustic cleaners or abrasive items.
- Use commercially available cleaners for metal fronts.

Oven Interior

⚠ **Warning:** The oven must be switched off and cold before cleaning.
Clean the appliance after each use. This is the easiest way to remove spills and prevents them being burnt on.

1. Switch on the oven lighting when cleaning.
2. Every time you use the oven, wipe it out afterwards with water and washing-up liquid, then dry. Do not use any abrasive items.
3. Remove stubborn marks with special oven cleaners.

⚠ **Important:** Always follow the manufacturer's instructions when using oven spray!

Accessories

Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

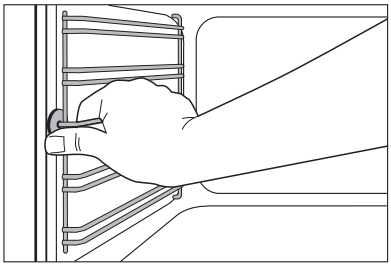
Fat Filter

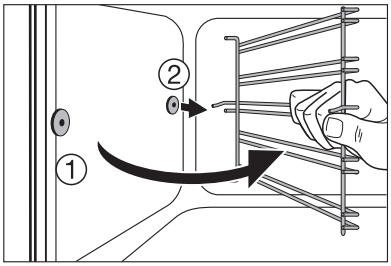
1. Clean the fat filter in hot water and washing up liquid or in the dishwasher.
2. Badly burned on soiling can be removed by boiling the filter in a little water to which 2-3 tablespoonsful of dishwasher cleaner has been added.

Shelf Support Rails

The shelf support rails on the left and right hand sides of the oven can be removed for cleaning the side walls.

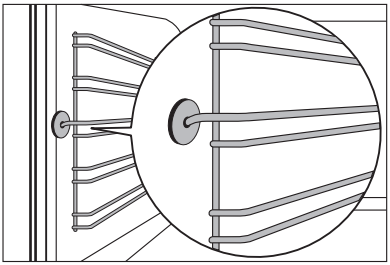
Removing the shelf support rails
First pull the front of the rail away from the oven wall (1) and then unhitch at the back (2).



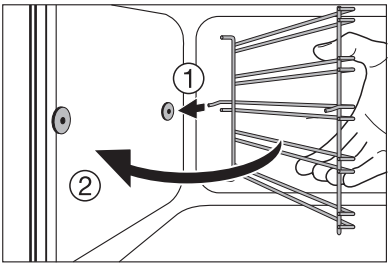


Fitting the shelf support rails

Important! The rounded ends of the guide rails must be pointing forwards!



To re-insert, first hook the rail into place at the back (1) and then insert the front and press into place (2).



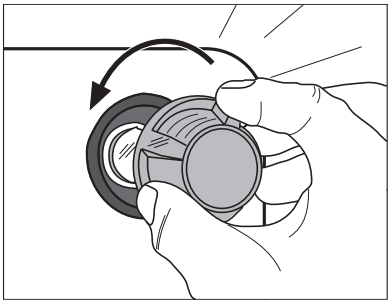
Oven Lighting

Warning: Risk of electric shock! Prior to changing the oven light bulb:
– Switch off the oven!
– Disconnect from the electricity supply.

Place a cloth on the oven floor to protect the oven light and glass cover.

Changing the oven light bulb/cleaning the glass cover

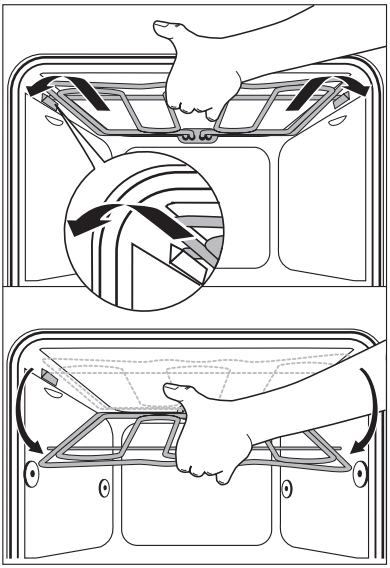
1. Remove the glass cover by turning it anti-clockwise and then clean it.
2. If necessary: replace with **25 watt, 230 V, 300 °C heat-resistant oven lighting.**
3. Refit the glass cover.



Oven Ceiling

The upper heating element can be folded down to make it easier to clean the oven ceiling.

Folding down the heating element



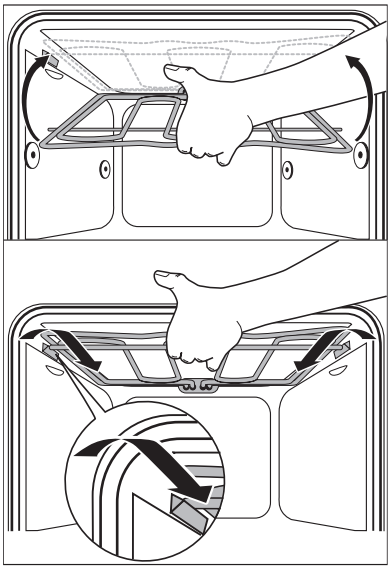
⚠ **Warning:** Only fold down the heating element when the oven is switched off and there is no risk of being burnt!

1. Remove the side shelf support rails.
2. Grip the heating element at the front and pull it forwards and out over the support lug on the inner wall of the oven.
3. The heating element will now fold down.

⚠ **Caution:** Do not use force to press the heating element down! The heating element might break.

Cleaning the oven ceiling

Repositioning the heating element



1. Move the heating element back up towards the oven ceiling.
2. Pull the heating element forwards against the spring pressure and guide it over the oven support lug.
3. Settle it onto the support.
4. Insert shelf support rail.

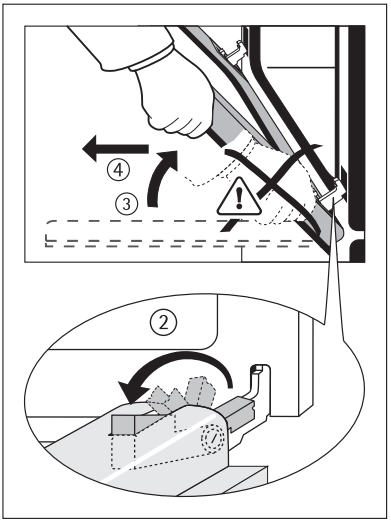
⚠ **Important:** The heating element must be positioned correctly and securely on both sides above the support lug on the inner wall of the oven.

Oven Door

The door of your appliance may be removed for cleaning.

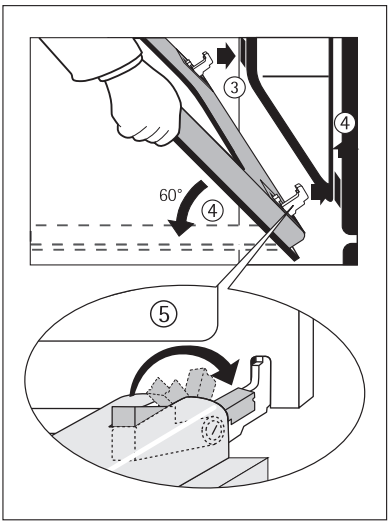
Removing the oven door

1. Open the oven door completely.
2. **Completely** fold back the **clamping levers** on both door hinges.
3. Grip the oven door with both hands and close it about 3/4 **going past the point of resistance**.
4. Pull the door away from the oven (**Caution**: the door is heavy!)
5. Place the door, outer surface downwards, on a soft, flat surface, (for example on a blanket) to avoid scratches.



Hanging the oven door

1. From the side of the door on which the handle is positioned, take hold of the sides of the door with both hands.
2. Hold the door at an angle of approx. 60°.
3. Insert the door hinges as far as possible into the two slots on the right and left at the bottom of the oven **at the same time**.
4. Lift the door up until resistance is met and then open it fully.
5. Fold the clamping levers on both door hinges back into their original position.
6. Close the oven door



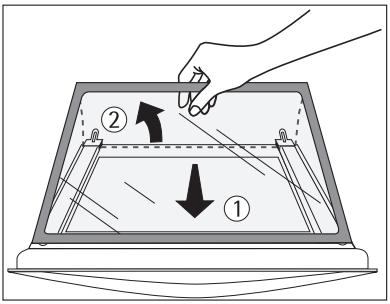
Oven door glass

The oven door has two glass plates, set next to each other. The inner plate can be removed for cleaning.

⚠ **Caution:** the following steps must be performed only with the oven door removed! If the glass is removed while the door is attached, the lighter weight may cause it to spring up and cause injury.

⚠ **Important!** Rough handling of the glass, especially at the edges of the front plate, may cause it to break.

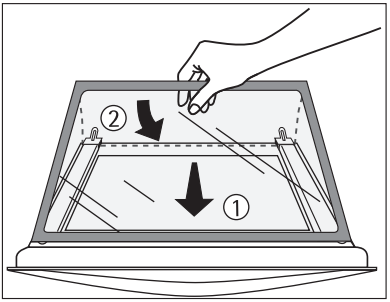
Removing the glass from the door



1. Detach the door and, with the handle downwards, lower it onto a soft, even surface.
2. Grasp the top glass plate underneath, and push it towards the door handle against the pressure spring, until it comes free (①).
3. Hold the plate **gently** underneath, and slide it out (②).

Cleaning the glass

Attaching the glass to the door



1. Insert the plate obliquely into the retaining frame at the handle (①).
2. Lower the plate. Place the glass against the pressurespring at the handle, and in front of the retaining frame at the bottom of the door, then push it **into the frame** (②)**.**
   The glass plate must be firmly attached!

Re-attach the door to the oven.

What to do if …

Symptom	Possible cause	Remedy
The oven does not heat up.	The oven has not been switched on.	Switch on the oven.
	The time has not been set.	Set the time.
	The necessary settings have not been made.	Check the settings.
	The circuit breaker (at the household fuse box) has tripped or the fuse has blown.	Check the circuit breaker or fuse. If the circuit breaker trips or the fuse blows several times, please contact an approved electrician.
The oven lighting does not come on.	The oven light bulb is faulty.	Change the oven light bulb.

If you are unable to remedy the fault with the above assistance, please contact your specialist dealer or AEG Service Force Centre.

⚠ **Warning:** Repairs to the appliance may only be carried out by approved service engineers! Repairs carried out by inexperienced persons may cause serious injury to the user.

If the appliance has been used improperly, the customer service engineer's visit or that of the specialist dealer will not be free of charge, even during the warranty period.

Advice on cookers with metal fronts:
Because of the cold surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.

Technical Data

Oven Interior Dimensions

Height x Width x Depth	31 cm x 41 cm x 41 cm
Capacity (usable capacity)	52 l

Regulations, Standards, Directives

This appliance meets the following standards:

- EN 60 335-1 and EN 60 335-2-6
  relating to the safety of electrical appliances for household use and similar purposes and
- EN 60350, or DIN 44546 / 44547 / 44548
  relating to the operating features of electric cookers, hobs, ovens, and grills for household use.
- EN 55014-2
- EN 55014
- EN 61000-3-2
- EN 61000-3-3
- relating to basic requirements for electro-magnetic compatibility protection (EMC).

CE This appliance complies with the following EU Directives:

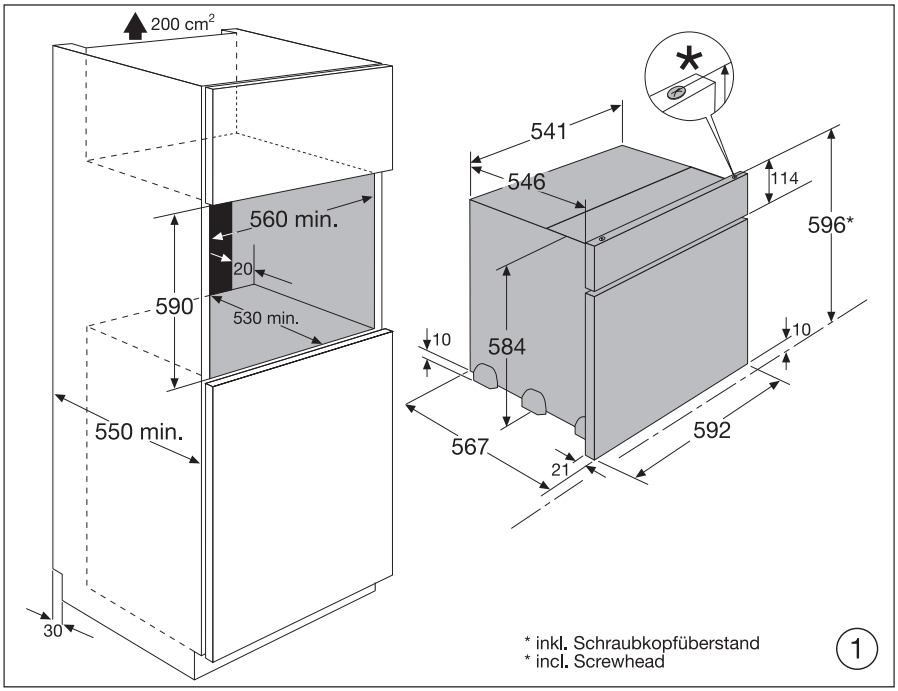
- 73/23/EWG dated 19.02.1973 (Low Voltage Directive)
- 89/336/EWG dated 03.05.1989 (EMC Directive including Amending Directive 92/31/EWG).

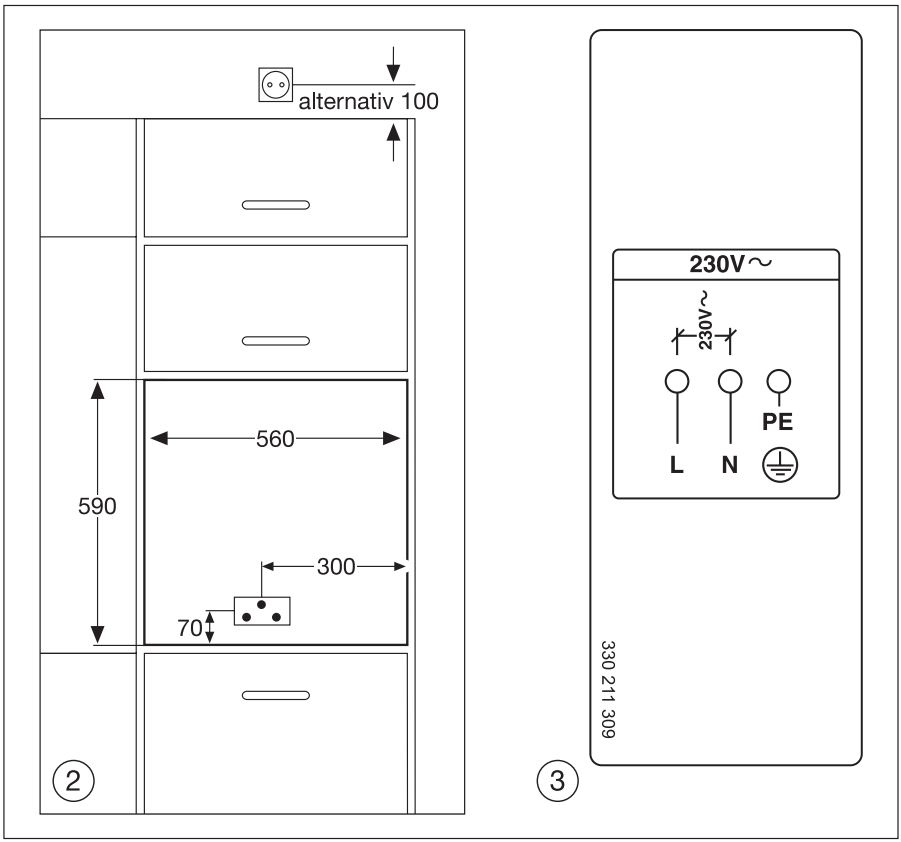
Installation Instructions

⚠ **Important:** Any electrical installation work must be carried out by a **qualified electrician/competent person.**
The oven must be installed according to the instructions supplied.

⚠ Safety Instructions for the Installer

- Protection against access to live parts must be guranteed by the installation.
- The unit in which the appliance is fitted must satisfy the requirements of DIN 68930 in respect of stability.
- This oven must be installed by qualified personnel to the relevant Standards.
- This oven is heavy. Take care when moving it.
- Remove all packaging, both inside and outside the oven before using the oven.
- Do not attempt to modify the oven in any way.
- The built-in cooker and hobs are fitted with special connector systems. They may only be combined with units of the corresponding system.

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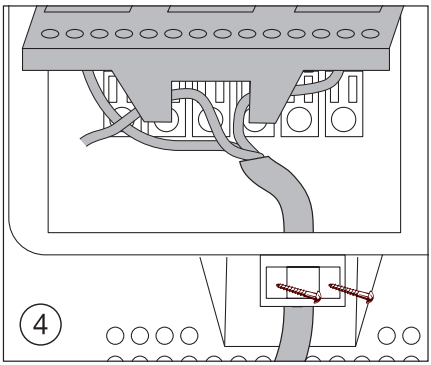
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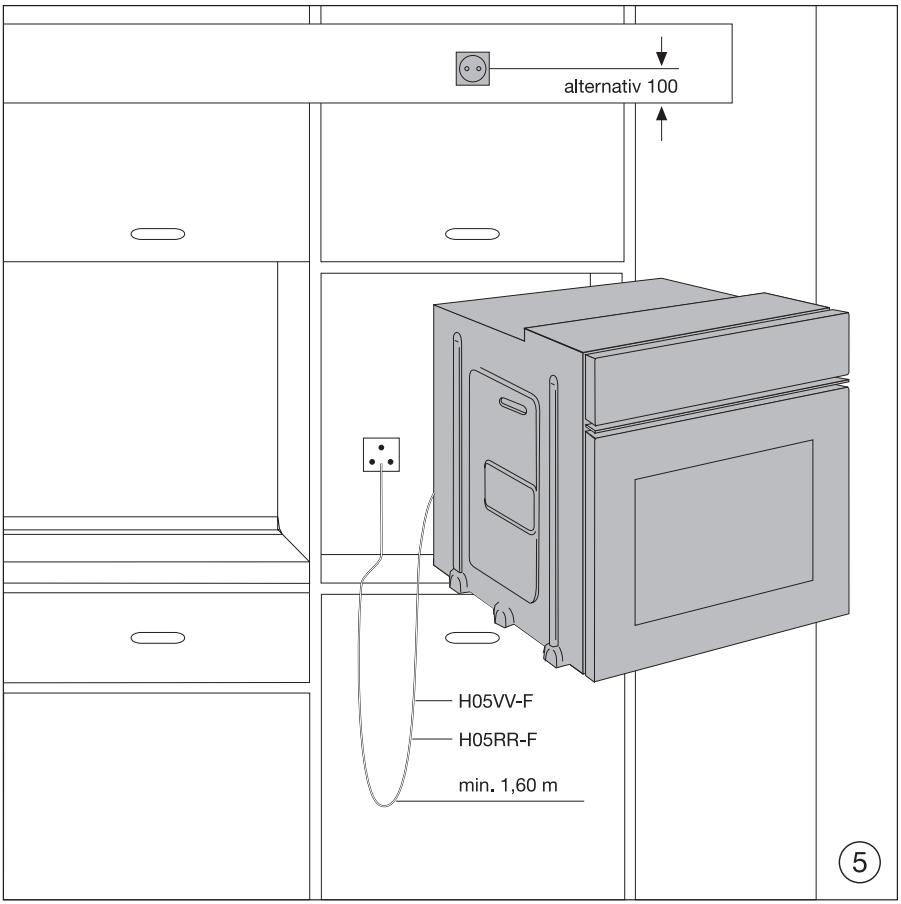
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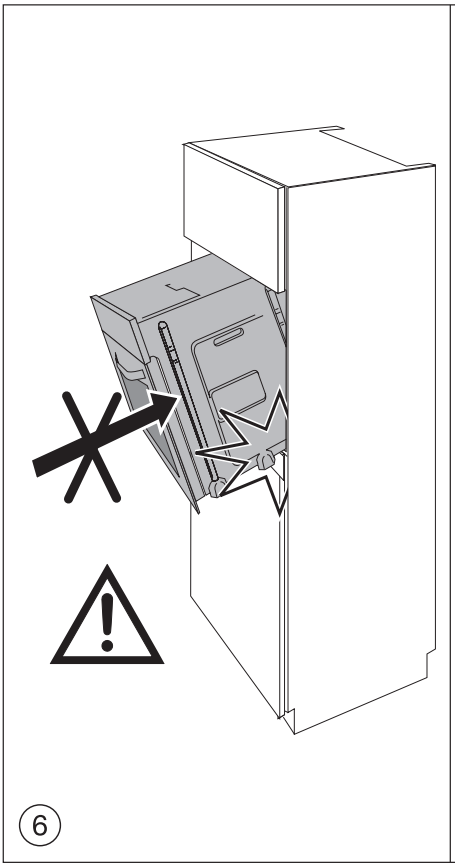

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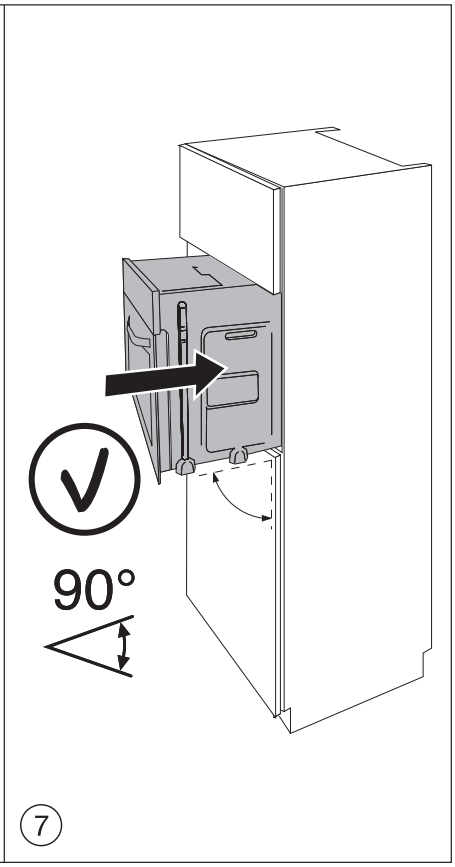

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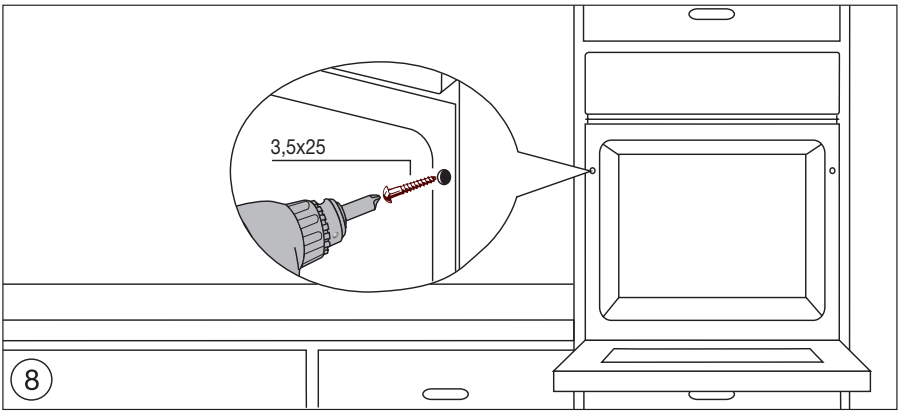

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Service

In the “What to do if …” section a number of malfunctions are listed that you can rectify yourself Look there first if a fault occurs.

Is it a technical fault?

If so, please contact your customer service centre. (You will find addresses and telephone numbers in the section “Customer Service Centres”.)

Always prepare in advance for the discussion. This will make diagnosis of the problem easier and also make it easier to decide if a customer service visit is necessary:

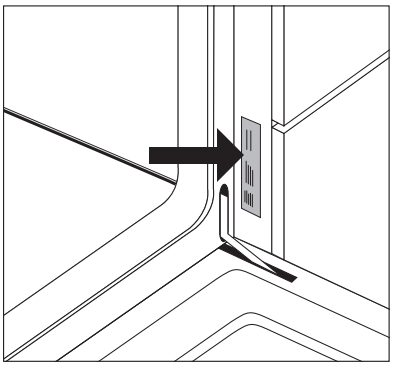
Please make a note of the following information as accurately as possible:

- What form does the fault take?
- Under what circumstances does the fault occur?

Prior to the telephone call it is important that you make a note of the following appliance code numbers that are given on the rating plate:

- model description,
- PNC code (9 digits),
- S No code (8 digits).

We recommend that you record the code numbers here so that you always have them to hand:



Model: . . . . . .

PNC: . . . . . .

S-No: . . . . . .

When do you incur costs even during the warranty period?

- if you could have remedied the fault yourself using the fault table (see section “What to do if …”),
- if the customer service technician has to make several journeys because he was not provided with all the relevant information before his visit and therefore, forexample, has to fetch spare parts. These multiple trips can be avoided if you prepare your phone call as described above.

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Subject to change without notice

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